



800 PLEASANT DR, SUITE 160, ROCKVILLE, MD 20850
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BRATWURST “OKTOBERFEST” EMPANADAS

makes approximately 25 empanadas

INGREDIENTS

2 lb bratwurst sausage (grilled and diced)
1 lb sharp cheddar cheese, shredded
1 tbs worcestershire sauce
1-1/2 teaspoons yellow mustard
1 garlic clove, minced
1/4 tsp salt
1/8 tsp black pepper
2/3 cup non-alcoholic beer
1 package empanada shells (discs)
1 tbs extra virgin olive oil
1 quart canola oil for frying

Ingredients for garnish (optional)

1 cup red onion, julienned
1 cup green apple, sliced
6 cups red cabbage, shredded
1/3 cup sugar
1/3 cup white vinegar
3/4 tsp salt, optional
1/4 tsp pepper
1/4 tsp caraway seed

COOKING INSTRUCTIONS:

1. Sauté garlic with olive oil in skillet over medium heat for 1-2 minutes
2. Add diced bratwurst sausage and stir
3. Add worcestershire sauce, mustard, non-alcoholic beer, salt and pepper and stir occasionally until sauce thickens, about 5-8 minutes
4. Pour mixture into a large bowl and let cool completely.
5. Once cooled, add shredded cheddar and mix thoroughly
6. Place 2 oz of sausage mixture onto each empanada shell, fold shell over into a moon shape and seal the edges together with a fork
7. Heat fryer oil in a large pot to 350 degrees
8. Gently place 2-3 empanadas into pot so that the oil completely covers the empanadas and that they aren't touching each other.
9. Fry until shells reach a golden brown, then remove from oil and repeat until all empanadas have been fried.
10. For garnish, combine all ingredients into a sauce pan over medium heat and cook until cabbage is tender, about 5-10 minutes. Let cool and then serve with empanadas.